NEW SEASON, NEW MENU

October 2, 2019 | By Momentum |

If you feel the first brush of a fall breeze and grab your flannel on the way to the nearest apple orchard, you might just be an Autumn Addict. It's ok – we're right there with you.

From now through mid-November, Impact Kitchen will be releasing new seasonal menu items each week. Whether you're craving something indulgent and sweet, or thick and hearty, get your forks (and your cameras) ready – we're dropping some serious #FallFoodGoals.

AVAILABLE NOW:

PALEO CINNACORE

If you hear the words "shopping mall" and instantly sense the sweet smell of toasted cinnamon and warm icing in your nose, read on. For our first fall drop, we're introducing a paleo, dairy-free, vegetarian, and gluten-free take on a food court classic: the Cinnabun. We bake ours fresh in house, featuring a mix of tapioca flour, almond flour, and coconut flour, plus pecans, maple syrup, coconut oil, coconut sugar, eggs, ground cinnamon, and sea salt.

Grab one as a post-Power Bowl treat, a coffee companion, or just as a delicious, wholesome flashback.

GREEN CURRY PEA SOUP

Fall is the official start of soup season, and we're kicking it off in grand fashion with this hearty, soul-warming soup. Every bowl is made with with vegan green curry paste (yep, this soup is perfect for our vegan friends), coconut milk, green peas, garlic, ginger, olive oil, tamari, sea salt, and black pepper. Served with another brand new addition to the menu – gluten-free sourdough bread.

Love it? Take home a jar from our retail fridge to enjoy anytime.

OCTOBER 9

CHICKEN SUPREME

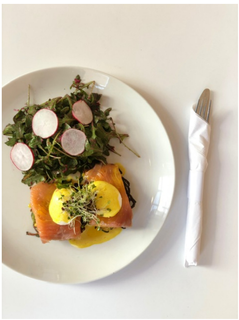
Processed with Focos

If you haven't joined us for dinner at Impact, consider this your official invitation to pull up a chair and take a seat at our table. This new gluten-free feature includes organic grilled chicken, kabocha squash purée, mattock mushrooms, rapini, tamari, black sesame seeds, garlic, butter, turmeric, smoked paprika, and olive oil.

Table for two? Or ten?

OCTOBER 12

IMPACT BENNY



If your meal doesn't come with the picture-perfect, pierce with your fork, runny egg, did you even have brunch at all? Welcome the brand new Impact Benny to our already healthy-indulgent weekend brunch menu. Two poached eggs rest atop zucchini fritters, micro greens, grass-fed ghee, and turmeric hollandaise. Choose between smoked salmon or bacon. And just so you feel even more virtuous, we'll throw in a bright green side salad too.

OCTOBER 14

CHICKEN NOODLE SOUP

Our Chicken Bone Broth is the stuff legends are made of, which is why instead of making a change, we're doing a little … enhancement. Starting with a base of our broth, we've added chicken, sweet potato noodles, celery, carrots, ginger, onion, garlic, turmeric powder, olive oil, sea salt, and black pepper, to make our brand new Chicken Noodle Soup. Available in-house with a side of our new gluten-free sourdough bread, and as a jar to take home and enjoy anytime.

Like grandma used to make, but way, way better (sorry, grandma).

Set calendar alerts, notify the group chat, and button up your finest flannel. We'll see you in the Kitchen.

We'll be announcing even more new additions in the coming weeks, so stay tuned to Impact Kitchen's Instagram (@impactkitchen) for the latest news.

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